Café de Paris
Authentic French Cuisine

MENU

HOURS

Monday-Friday Lunch 11 am-3:00 pm
Tuesday-Saturday Dinner 5:00 pm- 10:30 pm
Sunday Brunch 10:00 am- 3:00 pm

2801 7th Avenue South
Birmingham, AL 35233

To place an order

Phone: 205-202-4024
Fax: 205-202-4026
Website: ***cafedeparis.us***

The Parisian Brunch

Sundays 10am to 3pm

Café de Paris Chicken Cordon Bleu
Chicken breast stuffed with ham and Swiss cheese, rolled in bread crumbs $13.95

Smoked Salmon Platter
Smoked salmon served with sour cream, wheat toast, a side of homemade fries or a small salad $12.95

Cinnamon French Toast
Two slices of white bread served with a small fruit salad and syrup $10.95

Grilled Ham Steaks
Ham steak grilled served with a side of homemade seasoned fries $10.95

Café de Paris Famous Eggs Benedict
Two poached eggs over homemade muffins served with crispy bacon, homemade fries and hollandaise sauce $12.95

French Omelet
Omelet cooked to order with cheese with homemade fries or a small house salad and toast $12.95

Grilled Ham Steaks
Sirloin beef steak served with a green peppercorn sauce choice of two daily side items $13.95

Stuffed Crepes
Ham and Cheese or Chicken Crepes $12.95

Lunch Menu

Prices includes Daily Side items
Monday – Friday 11am to 3pm

Quiche of The Day $9.95
(Ask your Server)
Grilled Chateau Tender Steak
$12.95
Marinated Grilled Chicken Breast
$10.95
Grilled Pork Chops $11.95
Pan Seared Salmon $11.95
Grilled Marinated Shrimp $10.95
Pan Crispy Mahi-Mahi $12.95
Café de Paris Pan Seared Tilapia
$10.95

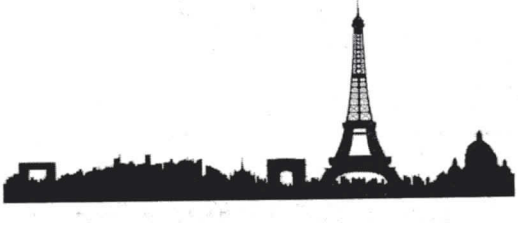
Lunch Stuffed Crepes

Veggie Crepe $10.95
Chicken Crepe $11.95
Ham & Cheese Crepe $10.95

Homemade Pizza with salad

Chicken, Pepperoni, Veggie or Supreme (combination of Chicken pepperoni and Veggie) $10.95

Dessert Menu Available



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Brunch Beverages*

Champagne Glass	$6.00
Champagne Bottle	$15.00
Mimosa	$6.00
Bloody Mary	$6.00

Our Famous Kirs

Kir Classic $5.00
White wine with black currant, peach or blackberry liqueur

Kir Royal $6.00
Black currant liqueur and champagne

Kir Imperial $6.00
Raspberry liqueur and champagne

* *As per local law, we cannot serve alcohol before noon on Sunday.*

Chef Selection of the Week

(This menu changes weekly)

Lunch 3 Course Meal $10.00

Dinner 3 Course Meal $20.00

Tax and Gratuity not included
No coupons, No gift certificates

Dinner Entrees

Grilled Duck Breast with Fruit Sauce
Grilled duck breast served with red fruit sauce $24.95

Herb De Provence Roasted Lamb
Marinated Lamb with herbs de Provence then roasted in the oven $25.95

Jamaican Style Pork Chops
Grilled pork chop cooked with Jamaican jerk seasoning $18.95

Grilled Beef Tenderloin
Beef tenderloin grilled and served with spicy peppercorn sauce $22.95

14 oz. Grilled T-Bone Steak
14 oz. T-bone steak with spicy peppercorn sauce $23.95

Stuffed Veggie Chicken
Chicken stuffed with sautéed veggies then baked in oven $18.95

Stuffed Dover Sole w/Mushroom Duxelle
Dover sole stuffed with mushroom puree then baked in the oven $23.95

Pan Seared Flounder a La Tapenade
Pan seared flounder cooked then topped with a mix of black olives, pickles, and capers $22.95

Southern Style Crispy Mahi-Mahi
Pan seared Mahi-Mahi breaded with cornflake flour baked in the oven $22.95

Herb Roasted Salmon
Salmon stuffed with veggies and baked in the oven $21.95

French Cajun Spicy Shrimp
Grilled shrimp marinated and cooked with Cajun Creole spices $21.95

Chef Pasta of the day
Pasta cooked in a creamy pesto sauce with grilled chicken $16.95

A Gratuity of 20% will be added to parties of 6 or more. Split plate charge $5.00.

Sandwiches

French Salmon Club Sandwich $10.95

Croque Paris Madame $9.95

Beef Steak Sandwich $9.95

French Omelette (Ham & Cheese) $9.95

Chef Pasta of the Day $11.95
(Ask your server)

Salads

Goat Cheese Salad $13.95
Romaine lettuce with tomatoes, cucumbers, hardboiled egg and crispy goat cheese

Nicoise $12.95
Mix green salad with green beans, tomatoes, olives, tuna meat, hardboiled egg and anchovies

The Real Chef Bruschetta $10.95
Thin slices of grilled beef on garlic bread with lettuce, tomatoes, and grapefruit

The Parisian Chicken Salad $12.95
Diced potato, chicken, diced cucumber, diced tomato, fresh parsley, red onions, avocado, lime juice and mayonaise

The French Feta Cheese Salad with Beets, Grapefruit, and Julienne Salmon $12.95
Smoked salmon, roasted beets, lettuce, tomatoes and feta cheese

Small House Salad $4

Homemade Soup (Ask your server for the daily soup)
Cup $4 Bowl $4.50

Homemade Dressings
French House Vinaigrette, Ranch & Blue Cheese